



Chaz 51 Steakhouse Private Dining Menu Options

OUR STEAKS

We proudly serve 100% Black Angus, mid-western beef.

Steaks are aged for a minimum of 30 days for that just right flavor and tenderness

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

Important Notice

Minimum guarantee is 20 meals. \$500 deposit will be applied towards your final bill.

Sales tax and 20% gratuity will be added your total bill. Please speak to our manager regarding any food

Allergy concerns and we will accommodate your request to the best of our ability.

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Option One

\$45.00 Per Person (Tax and gratuity not included)

FIRST COURSE

Steakhouse salad with citrus vinaigrette or Ranch dressing. Warm dinner rolls with butter

SECOND COURSE

Smothered Pork Chop*^(GF)

All-natural, bone-in with mushrooms, onions, peppers and mac n' cheese

Or

Almond Crusted Unicorn Fish

Succulent toasted almond crust, lyonnaise potatoes and roasted vegetables

Or

Orecchiette Bolognese

Steakhouse blend simmered with san marsano and heirloom tomatoes, fresh basil, and topped with sharp sheep's cheese

No Side

Jerk Chicken Pasta

Pappardelle pasta, with parmesan cream sauce, sundried tomatoes, spinach, and chicken breast.

No Side

Third Course

Ciao Gelato Vanilla Drizzled with Raspberry Coulis

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Option Two

\$55.00 Per Person (Tax and gratuity not included)

FIRST COURSE

Steakhouse salad with citrus vinaigrette or Ranch dressing. Warm dinner rolls with butter

SECOND COURSE

12oz USDA Prime Ny Strip* (GF)

Chef's favored cut served with mac n' cheese or roasted vegetables

Or

Smothered Pork Chop* (GF)

All-natural, bone-in with mushrooms, onions, peppers and mac n' cheese

Or

Parmesan Crusted Chicken Breast

Joyce Farms Poulet Rouge, lyonnaise potatoes and roasted vegetables

Or

Scottish Salmon and Crispy Shrimp (GF)

Cilantro lime crema, pan jus, lyonnaise potatoes and roasted vegetables

THIRD COURSE

Ciao Gelato Vanilla and caramel over mini white chocolate bread pudding

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Option Three

\$60.00 Per Person
(Tax and gratuity not included)

FIRST COURSE

Steakhouse salad with citrus vinaigrette or Ranch dressing. Warm dinner rolls with butter

SECOND COURSE

Petite Filet and Shrimp* (GF)

Our most tender and popular cut, served with mac n' cheese or roasted vegetables

Or

12oz USDA Prime Ny Strip* (GF)

Chef's favored, served with peppercorn brandy cream, mac n' cheese or roasted vegetables

Or

Parmesan Crusted Chicken Breast

Joyce Farms Poulet Rouge, lyonnaise potatoes and roasted vegetables

Or

Scottish Salmon and Crispy Shrimp (GF)

Cilantro lime crema, pan jus, lyonnaise potatoes and roasted vegetables

THIRD COURSE

Crème Brule with mixed berries

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Option Four

\$70.00 Per Person

(Tax and gratuity not included)

FIRST COURSE

Steakhouse salad with citrus vinaigrette or Ranch dressing. Warm dinner rolls with butter

Ribeye (GF)

Well marbled, bold Chaz 51 flavor, served with mac n' cheese or roasted vegetables

Or

9oz Filet * (GF)

Served with mac n' cheese or roasted vegetables

Or

Parmesan Crusted Chicken Breast

Joyce Farms Poulet Rouge, lyonnaise potatoes and roasted vegetables

Or

Panko Crusted Gulf Grouper (GF)

Pan Jus, lyonnaise potatoes and roasted vegetables

THIRD COURSE

Crème Brule with mixed berries

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Option Five

\$85.00 Per Person

(Tax and gratuity not included)

Steakhouse salad with citrus vinaigrette or Ranch dressing. Warm dinner rolls with butter

SECOND COURSE

Ribeye and Shrimp* (GF)

Well marbled, bold Chaz 51 flavor, served with mac n' cheese or roasted vegetables

Or

9oz Filet and Shrimp* (GF)

Served with mac n' cheese or roasted vegetables

Or

Parmesan Crusted Chicken Breast

Joyce Farms Poulet Rouge, lyonnaise potatoes, roasted vegetables

Or

Seafood Ravioli

Lobster, scallops, shrimp, spinach, roasted tomato cream sauce, shaved Parmesan

THIRD COURSE

Flourless chocolate cake with fresh seasonal berries

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Option Six

\$95.00 Per Person

(Tax and gratuity not included)

FIRST COURSE

Steakhouse Classic Iceberg Wedge BLT

Bacon, red onions, heirloom tomatoes, crumbled blue cheese, blue cheese dressing.

Or

French Onion Soup

Robust beef and vegetable broth, covered with melted cheese

Or

SECOND COURSE

Ribeye and Blue Crabmeat* (GF)

Well marbled, bold Chaz 51 flavor, served with mac n' cheese or roasted vegetables

Or

Petite Filet Lobster Tail * (GF)

Our most tender and popular cut, served with mac n' cheese or roasted vegetables

Or

Parmesan Crusted Chicken

Joyce Farms Poulet Rouge, lyonnaise potatoes and roasted vegetables

Or

Panko Crusted Gulf Grouper (GF)

Pan Jus, lyonnaise potatoes and roasted vegetables

THIRD COURSE

Flourless chocolate cake with fresh seasonal berries

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